

# RIS

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **90**
- SRM **51.4**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **2 %**
- Size with trub loss **51 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **55.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **68.8 liter(s)**
- Total mash volume **96.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **68.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **55.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	15 kg (54.5%)	79 %	6
Grain	Monachijski	5 kg (18.2%)	80 %	16
Grain	Jęczmień palony	1.5 kg (5.5%)	55 %	985
Grain	Caramunich® typ I	1.5 kg (5.5%)	73 %	80
Grain	Płatki pszeniczne	1 kg (3.6%)	85 %	3
Grain	Płatki owsiane	1 kg (3.6%)	85 %	3
Grain	Carafa	1 kg (3.6%)	70 %	664
Grain	Strzegom Karmel 300	1.5 kg (5.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	300 g	60 min	10 %
Boil	Lublin (Lubelski)	300 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	2000 ml	Safale